

HELPING THE SIGHTLESS TO LIVE

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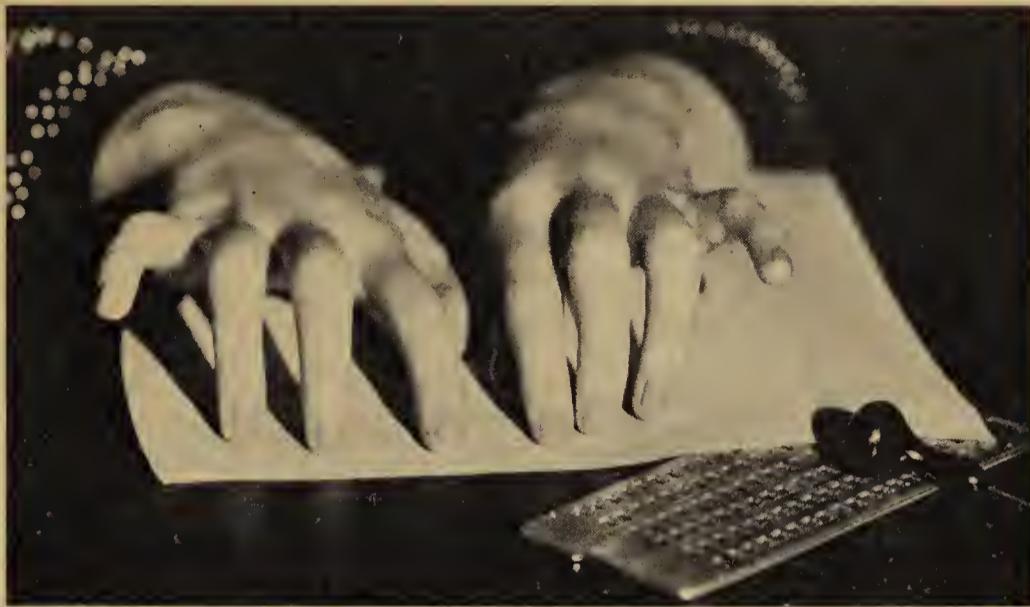
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HOUSE FOR THE BLIND

# Helping the Sightless to Live

**N**EW light has been shed into the darkness in which 114,000 blind men, women and children in the United States dwell. It is the "talking book," developed here by the American Foundation for the Blind. This, undoubtedly, next to the invention of Braille, is the greatest step in opening new vistas to the sightless. Braille, the method of finger-reading employed most extensively by the blind, is used satisfactorily by only one-quarter of the sightless folk in this country. Sixty-five per cent lose their sight in adult years when they cannot readily learn the finger tip system. Now the whole rich field of literature—or a part of it, at least,—will be available eventually to those who cannot see the printed page. Some fifteen books already have been "published" in talking records—on discs which operate on a reading machine. It takes a number of discs to record a long book but each disc plays considerably longer than the average victrola record—some eighteen minutes. Reading machines also will play regular musical recordings and some have radio equipment as well.

The Foundation, which makes the records here in New York for the Library of Congress, has recorded modern books such as Delafield's "Diary of a Provincial Lady," Masefield's "The Bird of Dawning," Wodehouse's "Very Good, Jeeves"; a number of Shakespearian plays, books from the Bible and patriotic documents. They may be borrowed from the Library for the Blind at the Forty-Second Street branch of the Public Library. Blind persons, however, must own a reading machine. The Foundation, realizing the difficulty facing the average blind person, is trying to make ten thousand available to persons who cannot afford to purchase them.

New "eyes" are constantly being developed for the sightless. Did you ever see a totally blind man pull a watch from his pocket, consult it and hurry away to an appointment? That is done every day since the development of the Braille watch, whose raised dots tell the blind fingers as much as the eyes tell you. At the Lighthouse for the Blind in East Fifty-Ninth Street you can see all sorts of aids for the sightless. In the recreation room are women playing animated contract, who never saw a spade or a club. Small raised dots at the top of the cards speak to them in Braille. Others are play-



Frederick Bradley

Learning to Read and Write by Touch.

ing dominoes entirely by the sense of feeling. Chess, too, is a blind man or woman's game with a special board in which alternate squares are depressed and "men" come round and square.

At the Lighthouse, headquarters of the New York Association for the Blind, are office workers, who take dictation, type and file without ever seeing a printed word. Their shorthand is taken on a Braille machine with various letter and word combinations. They transcribe their notes by feeling. Files kept by the blind can be used by anyone for they are listed both under Braille and typewritten titles. A print shop, which publishes two Braille magazines for the Association, is run by a young lady who has never seen a printed word.

The Association goes into every field in which New York's nearly six thousand blind folk function. It operates an eye clinic that is busy every minute of its day and night sessions, trying to prevent blindness and restore impaired vision. Blind men learn broom and mop making in its work shop for men in East Thirty-Fifth Street and many of them live at the Residential Club operated by the Association in First Avenue. Sightless women may be seen every day in the handicraft classes at the Lighthouse weaving intricate designs in scarves, table runners and bed spreads, embroidering, making fancy baby blankets, stuffing dolls, hemming towels and the like. The self-threading needle into which the thread slips easily aids materially in hand sewing. In the Music School pupils without sight are learning to read Braille music, to play the violin, the piano, the organ and wind instruments. They even have an orchestra of their own. For many years the dramatic productions of the Lighthouse, especially the Lighthouse Players, have received favorable attention. And there are all

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# An Animated Directory to Brooklyn

~~E~~UGENE MARTIN was an unemployed truck driver with an idea. Having lived and driven in Brooklyn all his life he knew every street, avenue, alley and out of the way corner and how to get to it quickest from any given place. That was point number one. Two was: no work could be found through the usual channels. Point number three looked like this: there are a lot of people who have to go places in Brooklyn and don't know how to get there. Mr. Martin thought about this for a while and the result was a shack, built with city permission, on city property on the Brooklyn side of the Manhattan Bridge. Martin hung out his sign and went to work. The sign said: "Information to All Parts of Brooklyn."

The idea was, of course, that grateful drivers ought to be willing to pay a dime or a quarter for expert direction saving all kinds of wear and tear on tires and temper. But Mr. Martin wasn't allowed to indicate that he'd like to be paid for his services because that would be soliciting alms. Hurried drivers glance at his sign and his white yachtsman's cap with the word "Information" above the visor, take it for granted that he's a City employe, and seldom offer a tip.

On slow days he has about 150 requests for directions; on a busy midsummer day they may run to two or three hundred. Eight hours on

duty nets anywhere from nothing to fifteen or eighteen cents. The most he ever made was a dollar and a half. Mr. Martin takes it philosophically, though. It keeps him busy and "out of trouble" as he said with a twinkle.

He is assisted from time to time by an old truckman who first taught him truck driving (with horses) and by other unemployed men who hang about his shack for warmth and an occasional sociable game of cards.

He built his shack himself out of materials donated by the Todd Shipyards; a janitor of a nearby building gave him an oil stove, other gifts were a rickety table and armchair. A sign painter across the street made the sign for him. The only things he buys are fuel for the stove (cost: five cents a day) and penny pads on which he draws quick directional maps.

Mr. Martin has been running this service for three years now. He and his wife and seven children live on Home Relief. He is forty-eight years old and considers that the future is still rosy.

"My most unusual request?" mused Mr. Martin, "I guess that would be the time a young couple from Virginia stopped to ask me where they could get married. I piloted them down to Borough Hall and when we got there they ask me to stand up for them."

## Mechanical Brains Eliminate Errors So Food May Be Served Just Right

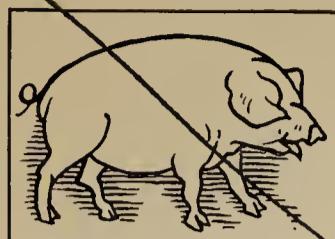
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it's no ordinary confection you're eating. The recipe for that bit of pastry looks more like a chemical formula than a page from the cook book. It not only deals with ingredients and their measurements but goes into their temperatures and the exact amount of creaming and stirring the mixture gets. A timing device on the mechanical mixer stops stirring the cake, mashing the potatoes or even mixing salt and pepper at just the proper moment. The chocolate cake is the same yesterday, today and forever.

Butler Hall kitchen has many other strange devices, designed to eliminate chances of culinary error. Even the battery of ovens has been tampered with—a timing device having been installed to ring bells and twinkle little red lights when biscuits, cakes, pies or roasts are done. A big pot used for boiling chickens, soup stocks and the like takes its own temperature constantly and keeps it at the desired degree by a thermostat attached to the utensil. Incidentally soup stock is preserved by heat here, being kept constantly at 170 degrees instead of occupying an ice chamber. Potatoes are even peeled under a mechanical eye.

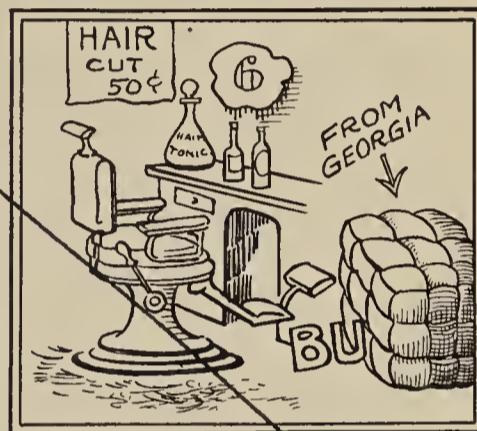
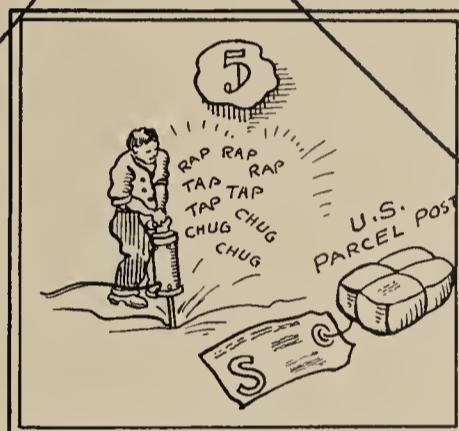
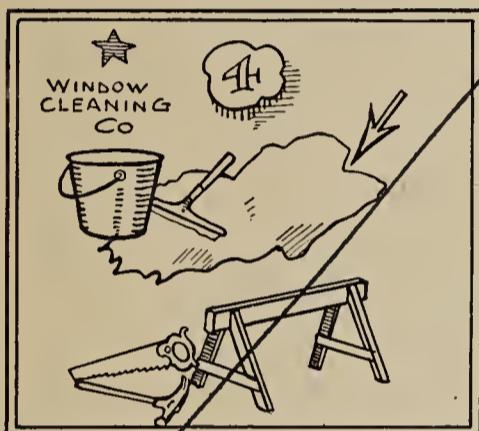
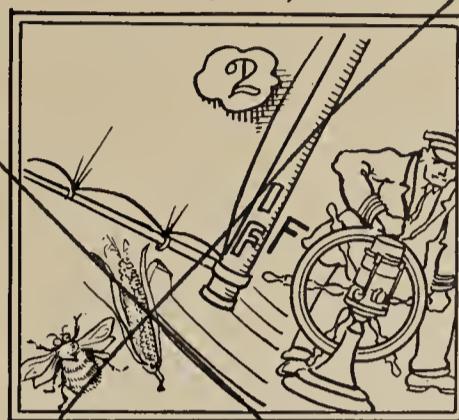
Coffee is the bane of Stoddard's existence. Guests think the cup they get there is pretty near perfect, but the inventor spends hour after hour trying to discover the secret of the coffee bean. He even has Columbia University helping him on that—measuring the cell of the bean. Before he gets through Stoddard hopes to make coffee taste as it smells. Today in his restaurant a cup of coffee is just two minutes old when it reaches the guest. The beans are ground at the instant of making, the ingredients are measured by a scale that would serve an apothecary well and the water has to be just so. Even then it doesn't suit the man who believes in science for cooking.

Dish washing is brought to an irreducible minimum here. Stoddard has invented a series of trays into which the waitress empties her dishes—cups, glasses, cream pitchers and the like all being placed in their individual trays, resting in tilted racks. When they are full the dish washer is apprised of the matter by a glance at an overhead mirror without stopping his work. These trays go through the dish washing machine and are put back in place for the waitress to use again without the slightest bit of handling.



# MARCH PUZZLE

originated for Gas Logic by E. F. Tschantré



**A**ND the animals came in two by two—"Puzzler Tschantré ensnared them in his puzzle panels and here they are! Find two mammals in each of the six panels. Some of them will take a bit of game hunting. The objects in last month's rebus were: adz, bevel, calipers, scalpel, tuning fork, tenaculum, colander, pennants, spline, shuttlecock, block, swivel, halberd, washers, epaulet, quiver, retort, zither, griffin, crest and trident.

## Due Bill Broker Deals in Hotels and Night Clubs

There are brokers for everything from valuable securities and sparkling diamonds to lowly lemons and peanuts. Few people know, however, that New York has a due bill broker, who will supply you with the wherewithal for an evening's entertainment or a two weeks' sojourn at Palm Beach for considerably less than the price out of pocket. Maybe you haven't encountered due bills in your adventures in the business world. They're those mysterious bits of paper, given chiefly to advertising folk—newspapers and the like—whereby an institution agrees to pay for services rendered in its own kind of trade. Hotels, restaurants, clubs and the like have indulged in this form of payment for many a long year and salesmen and their friends use them frequently as legal tender in various parts of the country.

Now folk on pleasure bent can have them, too. There are hotel suites in vacation land with fancy prices. Broadway night clubs with crooners and chorus ladies, dancing places and mere restaurants on the broker's list. The due bill entitles you to the amount stamped on its

face in trade and you buy it for considerably less. A ten-dollar due bill may cost you only six.

## Helping the Sightless to Live

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sorts of recreation for the blind—dancing, gymnastics, elocution, glee club and swimming.

The Association follows the blind person into his home—and here "the blind leading the blind" becomes literally true—for blind workers teach the sightless how to cook and keep house, how to do needlework and other handicrafts at home. It also gets jobs for its protégés, securing newsstands for some, getting piano tuning orders for others and placing still others in factories or in office jobs as stenographers and typists. A sizable number of blind today go about ordinary jobs such as selling and the like with the aid of a German police dog specially trained by The Seeing Eye to act as a guide for the sightless master.



## Hot Water. . . Is it still a guessing game in your home?

How often, when you turn the water faucet, do these questions flash through your mind? "Did John forget to start the heater?" . . . "Did Mary's bath leave the tank empty?" . . . "Did Father remember to turn off the tap while he shaved this morning?" . . . "Will I have to chase downstairs again to see what's wrong with that pesky heater?"

With an Automatic Gas Water Heater in your home, hot water will no longer be a game of guess-and-waiting. When you turn the faucet you'll know the tank is full, at any hour of the day or night. It's automatic . . . dependable . . . trouble-free. And it costs a few pennies a day to operate. Let us tell you how you can solve your hot water problem quickly . . . permanently.

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## Valuable Suggestions for the Housewife

All fresh green vegetables should be placed in salted boiling water.

All dried vegetables—beans, lentils, peas, etc.—should be placed in lukewarm water.

Lamb requires more basting than any other meat if you wish to obtain the best flavor from it.

A small spoonful of cornstarch will improve the texture of your fudge.

When soaking beans over night, do not pour the water off before putting on to cook, but boil in the same water. This makes for nutrition as well as flavor.

A wet thread cuts butter in small pieces better than a knife.

Onions will fry more rapidly, if dipped in milk after being peeled and sliced.

If candle holders are not procurable, decorate the top of your cake with marshmallow, and stick a candle in each of them.

Dip an onion for a moment in boiling water, begin at the root and peel upward. You can peel and slice in this way without weeping.

Fish should not be allowed to remain in cold water, merely wash it and wipe dry.

Broiled green peppers are a delightful garnish for steak.

When cream will not whip, add the white of an egg to it. Let both cream and egg be thoroughly chilled before whipping.

Always rinse macaroni thoroughly with water after it has been boiled. This removes the superfluous starch.

Always sift powdered sugar before adding to frosting so it will blend quickly with the liquid.

To keep the color of red cabbage and beets, add a tablespoonful of vinegar to each pint of cooking water.

Powdered sugar should always be used in sweetening whipping cream.

A teaspoonful of baking powder used in the dressing for fowls will lighten it.

A fork is the best implement to use when making mayonnaise dressing. A beater is likely to cause the eggs and oil to separate, while a fork will thoroughly mix the ingredients.

Cocoa may be substituted for chocolate in recipes calling for chocolate if a little butter is added to the cocoa.

Keep apples after they have been peeled covered in cold water to prevent their turning.

A dash of salt added before beating improves fudge.

As salt often curdles milk, add salt the last thing in preparing gravies, cereals, etc.

To warm over biscuits, muffins, or rolls, sprinkle lightly with water, place pan containing them in a pan of hot water, and put in oven a few minutes.

Crispen crackers by placing them in the oven for a few minutes.

After boiling salt beef, leave two or three carrots in the liquid until cold. The carrots will absorb much of the salt, and the liquid can be used for soup.

Slice pineapples before paring and the task will be much easier.

When compressed yeast is used in bread, use potato water for the liquid, and the bread will remain moist longer than if milk is used.

Save the water drained from the potato, and use as part of the liquid for cream sauces and soups.

In making fruit cake, pour half the batter in the pan before adding the fruit, then the fruit will not settle at the bottom of the pan.

To prevent doughnuts from absorbing too much fat while being fried, mix the sugar with the milk and let stand for fifteen minutes before adding the rest of the ingredients.

To make cream keep sweet longer, add to each bottle, one teaspoonful of confectioner's sugar, stir well and keep on ice.

An eighth of a teaspoonful of cream of tartar, added to fudge before cooking, will make it creamier.

Gelatin will harden much more quickly if put in several small molds than in one large one.

Jellies will take less time to cool and set, if the soaked gelatin is melted over hot water and the remaining liquid added cold.

To bake apples so they will be tender all the way through, but not too brown on top, keep them covered for the first half of the baking period.

Strips of bacon placed over fish, broiling or baking, give a delicious flavor and supply the fat which the fish lack.

For boiling vegetables the salt should be put into the water when the vegetable is partially cooked.

Pie crust will be of better texture if the dough is chilled before using.

Meringues should be baked in a low



